

KMCE 3610

Instructions for use



FOR THE WAY IT'S MADE.®

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Installation

PRIOR TO CONNECTING



CHECK THAT THE VOLTAGE on the rating plate corresponds to the voltage in your home.

ENSURE the oven cavity is empty before mounting.

ENSURE THAT THE APPLIANCE IS NOT DAMAGED.

Check that the oven door closes firmly against the door support. Empty the oven and clean the interior with a soft, damp cloth.



DO NOT OPERATE THIS APPLIANCE if it has a damaged mains cord or plug, if it is not working properly, or if it has been damaged or dropped. Do not immerse the mains cord or plug in water. Keep the cord away from hot surfaces. Electrical shock, fire or other hazards may result.

AFTER CONNECTING

THE OVEN CAN BE OPERATED ONLY if the oven door is firmly closed.



THE EARTHING OF THIS APPLIANCE is compulsory. The manufacturer will accept no responsibility for injury to persons, animals or damage to objects arising from the non-observance of this requirement.

The manufacturers are not liable for any problems caused by the user's failure to observe these instructions.

Important safety instructions

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE



DO NOT HEAT, OR USE FLAMMABLE MATERIALS in or near the oven. Fumes can create a fire hazard or explosion.



DO NOT USE YOUR APPLIANCE FOR DRYING TEXTILES, PAPER, SPICES, HERBS, WOOD, FLOWERS, FRUIT OR OTHER COMBUSTIBLE MATERIALS. FIRE COULD RESULT.



IF MATERIAL INSIDE / OUTSIDE THE OVEN SHOULD IGNITE OR SMOKE IS OBSERVED, keep oven door closed and turn the oven off. Disconnect the power cord or shut off power at the fuse or circuit breaker panel.



DO NOT OVER-COOK FOOD. Fire could result.



DO NOT LEAVE THE OVEN UNATTENDED, especially when using paper, plastic or other combustible materials in the cooking process. Paper can char or burn and some plastics can melt if used when heating foods.



DO NOT USE corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat or cook food. It is not designed for industrial or laboratory use.



ONLY ALLOW CHILDREN to use the oven without adult supervision after adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use. The appliance is not intended for use by young children or infirm persons without supervision. Young children should be supervised to ensure that they do not play with the appliance. If your oven has a combination mode, children should only use the oven under adult supervision due to the high temperatures generated.



DO NOT USE YOUR APPLIANCE FOR HEATING ANYTHING IN AIRTIGHT SEALED CONTAINERS. THE PRESSURE INCREASES AND MAY SPATTER CAUSE DAMAGE WHEN OPENING OR MAY EXPLODE.



THE DOOR SEALS AND THE DOOR SEAL AREAS must be regularly inspected for damage. If these areas are damaged the appliance should not be operated until it has been repaired by a trained service technician.

EGGS

DO NOT USE THE MICROWAVE FUNCTION for cooking or reheating whole eggs with or without shell since they may explode even after microwave heating has ended.

Precautions

GENERAL

THIS APPLIANCE IS DESIGNED FOR DOMESTIC USE ONLY!

THE APPLIANCE SHOULD NOT BE OPERATED without food in the oven when using microwaves. Operation in this manner is likely to damage the appliance.

IF YOU PRACTICE OPERATING the oven, put a bowl of water inside. The water will absorb the microwave energy and the oven will not be damaged.

DO NOT USE THE CAVITY for any storage purposes.

REMOVE WIRE TWIST-TIES from paper or plastic bags before placing bag in the oven.

DEEP-FRYING

DO NOT USE YOUR APPLIANCE FOR DEEP-FRYING, BECAUSE THE OIL TEMPERATURE CANNOT BE CONTROLLED.



USE HOT PADS OR OVEN MITTS to prevent burns, when touching containers, oven parts, and pan after cooking.

LIQUIDS

E.G. BEVERAGES OR WATER. Overheating the liquid beyond boiling point can occur without evidence of bubbling. This could result in a sudden boiling over of the hot liquid. To prevent this possibility the following steps should be taken:

1. Avoid using straight-sided containers with narrow necks.
2. Stir the liquid before placing the container in the oven and let the teaspoon remain in the container. Be sure not to allow the teaspoon to touch the oven sides, or ceiling whilst microwaving, or sparking can occur.
3. After heating, allow standing for a short time, stirring again before carefully removing the container from the oven.

CAREFUL

DO NOT USE THE MICROWAVE FUNCTION when cooking or reheating food that contains alcohol.

AFTER HEATING BABY FOOD or liquids in a baby bottle or in a baby food jar, always stir thoroughly and check the temperature before serving. This will ensure that the heat is evenly distributed and the risk of scalding or burns can be avoided. **Ensure the Lid and the Teat is removed before heating!**

TEMPERATURE COOKING

THE TEMPERATURE PROBE should normally be inserted so that the tip of the probe is positioned in the thickest part of the food, as this is the part that takes the longest time to heat.

THE TIP OF THE PROBE must not touch any bones. Also, avoid placing the probe in fatty areas of the food as these areas heat up more quickly giving misleading temperatures.

The probe should, if possible, be positioned so that the tip does not touch the walls or the bottom of the cooking vessel.

THE TEMPERATURE which is set must be higher than the current temperature of the food.

IT IS NOT POSSIBLE to use the probe when making sweets, jam and marmalade, or dishes which need to be cooked or simmered for a long period. This is because the; highest temperature which can be set is 90°C.

NEVER IMMERSE the probe in water when cleaning. Simply wipe clean with a clean, damp cloth or kitchen roll after use.

THE OVEN MUST NOT BE OPERATED with the temperature probe in the cavity if it is not plugged into the oven.

If you do operate the oven without complying with the above you will damage the probe.

Accessories

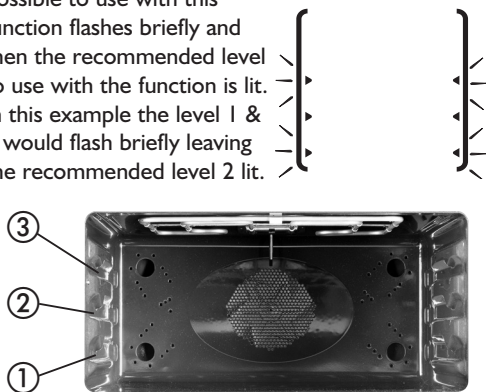
GENERAL

THERE ARE a number of accessories available on the market. Before you buy, ensure they are suitable for microwave use.

ENSURE THAT THE UTENSILS YOU USE are oven proof and allow microwaves to pass through them before cooking.

LEVEL INDICATOR

WHEN SOME FUNCTIONS ARE SELECTED, the level indicators will flash and light up. First the levels possible to use with this function flashes briefly and then the recommended level to use with the function is lit. In this example the level 1 & 3 would flash briefly leaving the recommended level 2 lit.



BAKING PLATE

USE THE BAKING PLATE when cooking or baking.

NEVER USE IT in combination with microwaves.



PROBE

THE PROBE IS DESIGNED to be used with Pro Roasting function only.

It is not possible to use the probe in any other function. It measures the internal temperature of your food and displays it on the display.

NEVER IMMERSE the probe in water when cleaning. Simply wipe clean with a damp cloth or kitchen roll after use.



GLASS DRIP TRAY

USE THE GLASS DRIP TRAY

beneath the wire shelf. It may also be used as a cooking utensil or as a baking plate.

The Glass Drip Tray is used to collect the dripping juices and food particles that otherwise would stain and soil the interior of the oven.

ALWAYS USE THE GLASS DRIP TRAY when using microwaves.

It shall be placed on shelf level 1. Avoid placing vessels directly on the oven bottom.



WIRE SHELF

USE THE WIRE SHELF with

all cooking methods, except when using the Microwave function only.

The Wire shelf allows hot air circulation around the food and can be placed

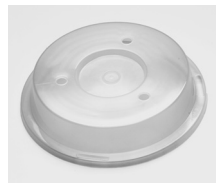
with the high end up or down to adjust the distance from the grill element. When you put food directly on the Wire shelf, place the Glass drip tray under it.



COVER

THE COVER is used to cover food during cooking and reheating with microwaves only and helps to reduce spattering, retain food moisture and reduces cooking time.

USE THE COVER for two level reheating.

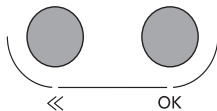


Start protection / child lock

CHILD LOCK

THIS FUNCTION IS TURNED ON/OFF by pressing the Back and OK buttons simultaneously for 5 seconds until the key symbol is displayed. No buttons or knobs will function when this safety feature is activated.

IT CAN BE TURNED ON/OFF AT ANY TIME even during cooking.



START PROTECTION

THIS AUTOMATIC SAFETY FUNCTION IS ACTIVATED ONE MINUTE AFTER the oven has returned to “stand by mode”. (The oven is in “stand by” when the 24-hour clock is displayed or if the clock has not been set, when the display is blank).

THE DOOR MUST BE OPENED AND CLOSED e.g. putting food into it, before the safety lock is released.

Else the display will show “**DOOR**”.

Cooking Level Adjustment

IS AVAILABLE IN THE AUTO REHEAT FUNCTION:

In this function, you have the possibility to personally control the end result through the Cooking Level Adjustment feature. This feature enables you to achieve higher or lower end temperature compared to the default standard setting.

DONENESS	
LEVEL	EFFECT
COOKING LEVEL +2	YIELDS HIGHEST END TEMPERATURE
COOKING LEVEL +1	YIELDS HIGHER END TEMPERATURE
COOKING LEVEL 0	DEFAULT STANDARD SETTING
COOKING LEVEL -1	YIELDS LOWER END TEMPERATURE
COOKING LEVEL -2	YIELDS LOWEST END TEMPERATURE

WHEN USING this function the oven chooses the default standard setting. This setting normally gives you the best result. But if the food you heated became too warm to eat at once, you can easily adjust this before you use that function the next time. This is done by adjusting the Cooking Level with the adjust knob right after you have pressed the Start button.

NOTE:

THE COOKING LEVEL can only be set or altered during the first 20 seconds of operation.

Cooling down

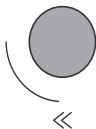
WHEN A FUNCTION IS FINISHED, the oven may carry out a cooling procedure. This is normal and switches off automatically when finished.

THE COOLING PROCEDURE can be interrupted without any harm to the oven by opening the door.

Stand by

THE OVEN IS IN “STAND BY” when the 24 hour clock is displayed. The displaying of the clock can be turned off by turning the function knob to the zero position and pressing the Back button.

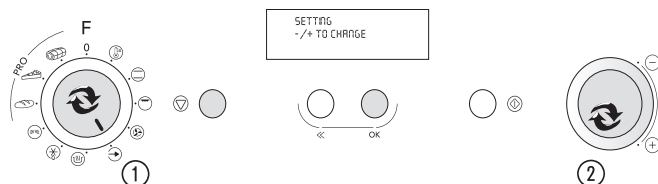
THE CLOCK WILL RETURN as soon as any button or knobs are operated or simply by pressing the Back button again.



Changing settings

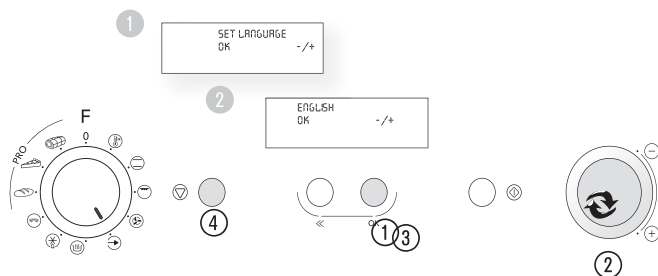
WHEN THE APPLIANCE IS FIRST PLUGGED IN it will ask you to set the Language & Clock.
AFTER A POWER FAILURE the Clock will flash and needs to be reset.

YOUR OVEN HAS a number of functions which can be adjusted to your personal taste.



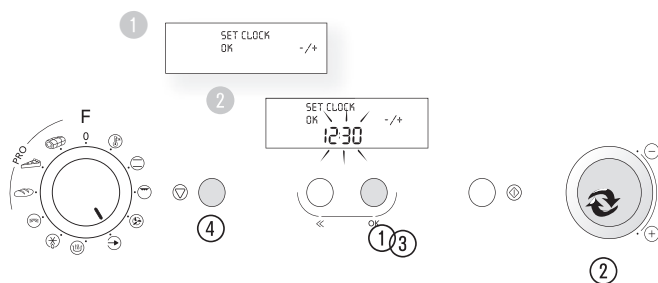
1. **TURN THE MULTIFUNCTION KNOB** to the setting position.
2. **USE THE ADJUST KNOB** to choose one of the following settings to adjust.

LANGUAGE



1. **PRESS THE OK BUTTON.**
2. **TURN THE ADJUST KNOB** to choose one of the available languages.
3. **PRESS THE OK BUTTON** again to confirm your selection.
4. **PRESS THE STOP BUTTON TO EXIT** the settings function and save all your changes when you are done.

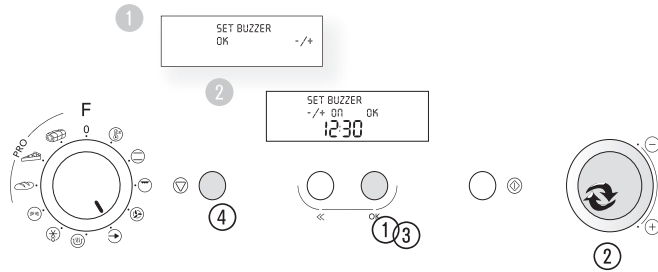
CLOCK



1. **PRESS THE OK BUTTON.**
2. **TURN THE ADJUST KNOB** to set the correct time of day.
3. **PRESS THE OK BUTTON** again to confirm your selection.
4. **PRESS THE STOP BUTTON TO EXIT** the settings function and save all your changes when you are done.

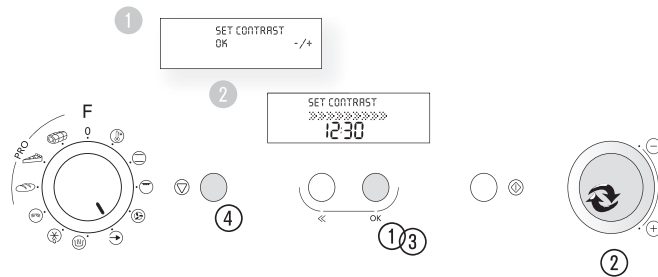
Changing settings

BUZZER



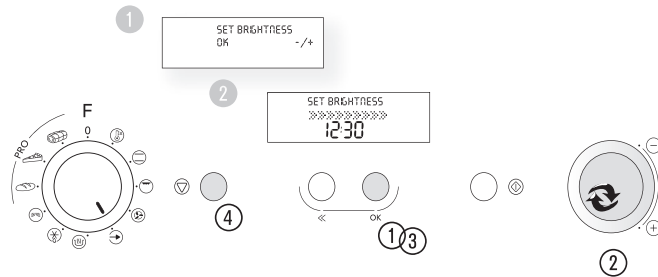
1. **PRESS THE OK BUTTON.**
2. **TURN THE ADJUST KNOB** to turn the buzzer on or off .
3. **PRESS THE OK BUTTON** again to confirm your selection.
4. **PRESS THE STOP BUTTON TO EXIT** the settings function and save all your changes when you are done.

CONTRAST



1. **PRESS THE OK BUTTON.**
2. **TURN THE ADJUST KNOB** to set the level of contrast suitable to your preference.
3. **PRESS THE OK BUTTON** again to confirm your selection.
4. **PRESS THE STOP BUTTON TO EXIT** the settings function and save all your changes when you are done.

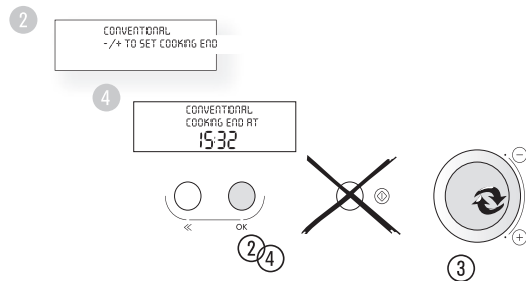
BRIGHTNESS



1. **PRESS THE OK BUTTON.**
2. **TURN THE ADJUST KNOB** to set the level of brightness suitable to your preference.
3. **PRESS THE OK BUTTON** again to confirm your selection.
4. **PRESS THE STOP BUTTON TO EXIT** the settings function and save all your changes when you are done.

Delayed start

USE THIS FUNCTION when you want to finish cooking at a specific time. The oven needs to know the desired cooking duration and the time of day when the food should be ready.

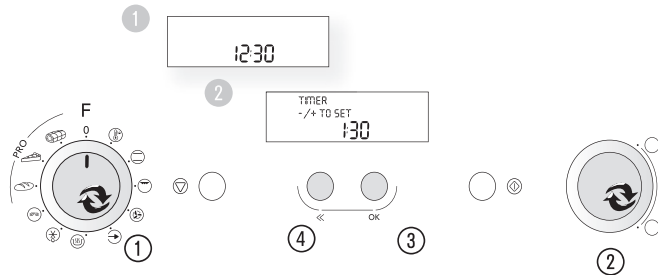


1. **FOLLOW THE SETTING PROCEDURE** for the function you wish to use and stop when the cooking time has been set.
Do not press start button.
2. **PRESS THE OK BUTTON.** You will automatically be taken to the next setting.
3. **TURN THE ADJUST KNOB** to set the Cooking End Time.
4. **PRESS THE OK BUTTON** again. Delayed Start is automatically activated and the oven starts when the time left to “ready time” equals the cooking time set.

DELAYED START WORKS WITH THESE FUNCTIONS	
	CONVENTIONAL
	GRILL
	TURBO GRILL
	FORCED AIR

Kitchen timer

USE THIS FUNCTION when you need a kitchen timer to measure time for various purposes such as cooking eggs or letting the dough rise before baking etc.



1. **TURN THE MULTIFUNCTION KNOB** to the zero position. The clock is displayed if it has been set, else the display will be blank.
2. **TURN THE ADJUST KNOB TO SET THE TIME** to measure.
3. **PRESS THE OK BUTTON** to activate the timer.

THE KITCHEN TIMER AUTOMATICALLY STARTS the countdown after 10 seconds. Press the Start button if you wish it to start sooner.

AN ACOUSTIC SIGNAL will be heard when the timer has finished to count down.

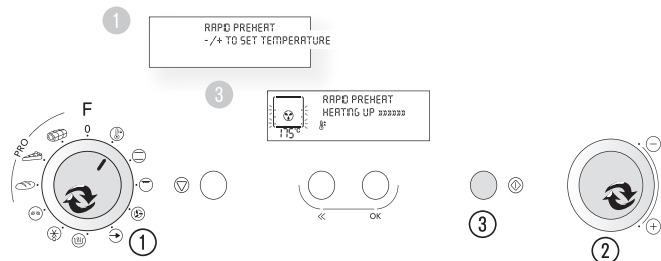
4. **TO TURN THE KITCHEN TIMER OFF** before the countdown have finished, press the Stop button.

Rapid preheat

USE THIS FUNCTION TO PREHEAT the empty oven.

PREHEATING is always done with the oven empty just like you would in a conventional oven before cooking or baking.

DO NOT PLACE FOOD IN THE OVEN BEFORE OR DURING preheating. It will be burnt from the intense heat.



1. TURN THE MULTIFUNCTION KNOB to the Rapid preheat position.

2. TURN THE ADJUST KNOB to set the temperature.

3. PRESS THE START BUTTON.

DURING THE HEATING PROCESS the indicator bar rises until the set temperature is reached.

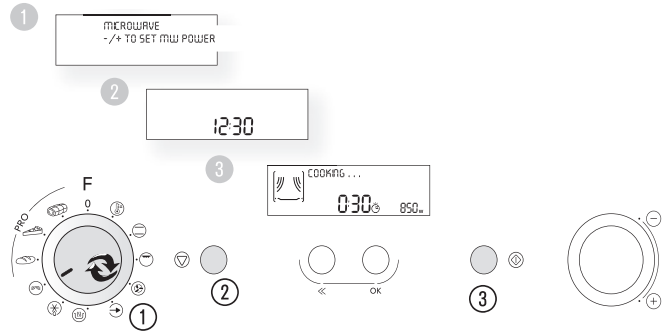
ONCE THE HEATING PROCESS has been started the temperature can easily be adjusted by turning the adjust knob.

WHEN THE SET TEMPERATURE IS REACHED The oven then keeps the set temperature for 10 minutes before switching off. During this time, it is waiting for you to, insert the food and choose Forced Air or Conventional function to begin cooking.



Jet start

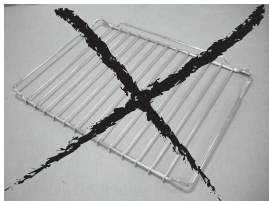
THIS FUNCTION IS USED for quick reheating of food with a high water content such as; clear soups, coffee or tea.



1. **TURN THE MULTIFUNCTION KNOB** to the microwave position.
2. **PRESS THE STOP BUTTON.**
3. **PRESS THE START BUTTON.**

IF YOU NORMALLY KEEP the multifunction knob in the microwave position and the oven is in standby mode when you begin, you may go directly to step 3.

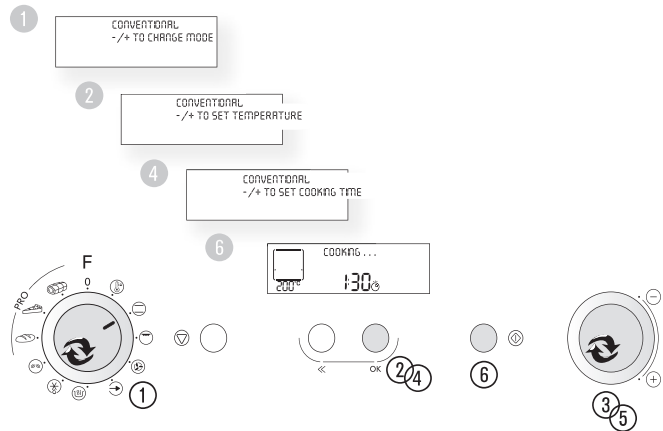
THIS FUNCTION AUTOMATICALLY STARTS with the maximum microwave power level and the cooking time set to 30 seconds. Each additional press increases the time by 30 seconds. You can also alter the time by turning the adjust knob to increase or decrease the time after the function has started.



Conventional

USE THIS FUNCTION just as you would use your traditional oven when baking cookies, cakes, rolls and meringues.

DELAYED START can be used with this function.



1. TURN THE MULTIFUNCTION KNOB to the Conventional position.
2. PRESS THE OK BUTTON to confirm your selection. You will automatically be taken to the next setting.
3. TURN THE ADJUST KNOB to set the temperature.
4. PRESS THE OK BUTTON to confirm your selection. You will automatically be taken to the next setting.
5. TURN THE ADJUST KNOB to set the cooking time.
6. PRESS THE START BUTTON.



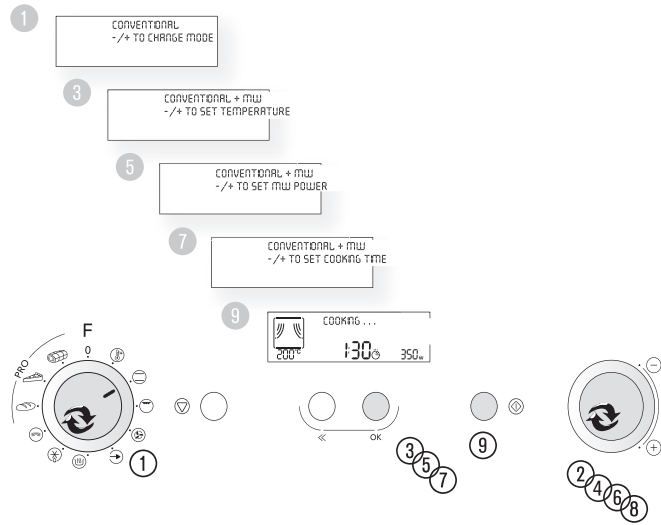
NOTE: If the time is not set, this function will run until you open the door or press the Stop button. If you don't interrupt this function it will automatically shut off after 4 hours.

WHEN COOKING FOOD IN DISHES, place the dishes on the Wire shelf.

USE BAKING PLATE for rolls and pizzas.

Conventional combi

USE THIS FUNCTION to bake fruit cakes, tin bread and frozen convenience food.



1. **TURN THE MULTIFUNCTION KNOB** to the conventional position.
2. **TURN THE ADJUST KNOB** to the conventional + MW position.
3. **PRESS THE OK BUTTON** to confirm your selection. You will automatically be taken to the next setting.
4. **TURN THE ADJUST KNOB** to set the temperature.
5. **PRESS THE OK BUTTON** to confirm your selection. You will automatically be taken to the next setting.
6. **TURN THE ADJUST KNOB** to set the microwave power level.
7. **PRESS THE OK BUTTON** to confirm your selection. You will automatically be taken to the next setting.
8. **TURN THE ADJUST KNOB** to set the cooking time.
9. **PRESS THE START BUTTON.**

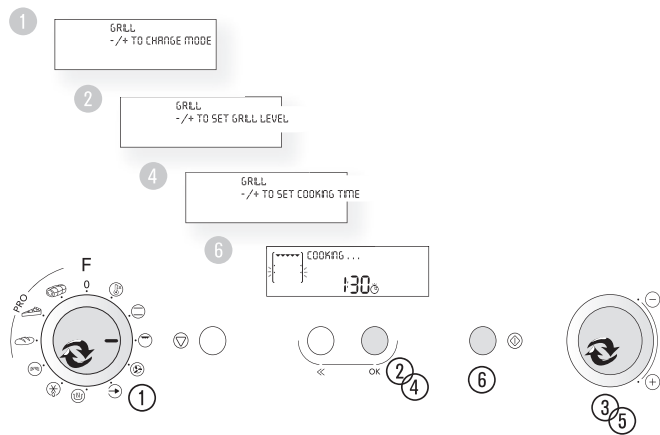


CONVENTIONAL COMBI POWER LEVEL	
POWER	SUGGESTED USE:
350 W	COOKING frozen convenience food
160 W	COOKING fruit cake
90 W	BAKING Cakes, bread

CONVENTIONAL COMBI SHELF LEVEL	
LEVEL	SUGGESTED USE:
2	FROZEN CONVENIENCE FOOD
I	FRUIT CAKE
I	CAKES, BREAD

Grill

USE THIS FUNCTION TO quickly brown food.
DELAYED START can be used with this function.



1. TURN THE MULTIFUNCTION KNOB to the Grill position.
2. PRESS THE OK BUTTON to confirm your selection. You will automatically be taken to the next setting.
3. TURN THE ADJUST KNOB to set the Grill level (1-5).
4. PRESS THE OK BUTTON to confirm your selection. You will automatically be taken to the next setting.
5. TURN THE ADJUST KNOB to set the cooking time.
6. PRESS THE START BUTTON.



NOTE: If the time is not set, this function will run until you open the door or press the Stop button. If you don't interrupt this function it will automatically shut off after 4 hours.

DO NOT LEAVE THE OVEN DOOR OPEN for long periods when the Grill is in operation, as this will cause a drop in temperature.

FOR FOOD LIKE cheese, toast, steaks and sausages. Preheat the grill element for 3 mins. for best results. Place food on the wire shelf and place the wire shelf in the Glass Drip Tray to collect the juices.



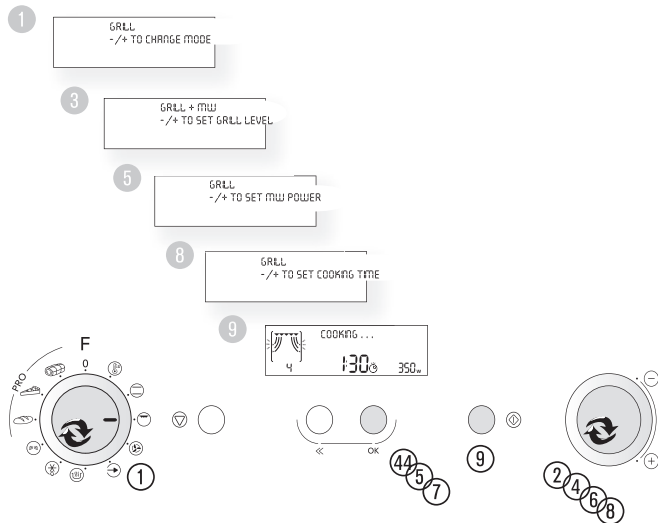
- **ENSURE THAT THE UTENSILS** used are heat resistant and ovenproof before grilling with them.
- **DO NOT USE PLASTIC utensils when grilling.** They will melt. Items of wood or paper are not suitable either and should not be used.

GRILL POWER LEVEL	
LEVEL	SUGGESTED USE:
4-5	COOKING fish steaks, thin slices of meat and poultry.
1-3	COLORING foods like gratin

GRILL SHELF LEVEL	
LEVEL	SUGGESTED USE:
3	THIN SLICES OF MEAT, SAUSAGES & CHEESE TOAST.
1 - 2	CHICKEN PIECES, VEGETABLES.

Grill combi

USE THIS FUNCTION TO cook fish gratin, fish steaks, cutlets and chicken pieces.



1. TURN THE MULTIFUNCTION KNOB to the Grill position.
2. TURN THE ADJUST KNOB to the Grill + MW mode.
3. PRESS THE OK BUTTON to confirm your selection. You will automatically be taken to the next setting.
4. TURN THE ADJUST KNOB to set the Grill level (1-5).
5. PRESS THE OK BUTTON to confirm your selection. You will automatically be taken to the next setting.
6. TURN THE ADJUST KNOB to set the microwave power level.
7. PRESS THE OK BUTTON to confirm your selection. You will automatically be taken to the next setting.
8. TURN THE ADJUST KNOB to set the cooking time.
9. PRESS THE START BUTTON.



Do NOT LEAVE THE OVEN DOOR OPEN for long periods when the Grill is in operation, as this will cause a drop in temperature.

FOR FOOD LIKE chicken pieces & fish steaks. Preheat the grill element for 3 min. for best result. Use Wire shelf on Glass Drip Tray

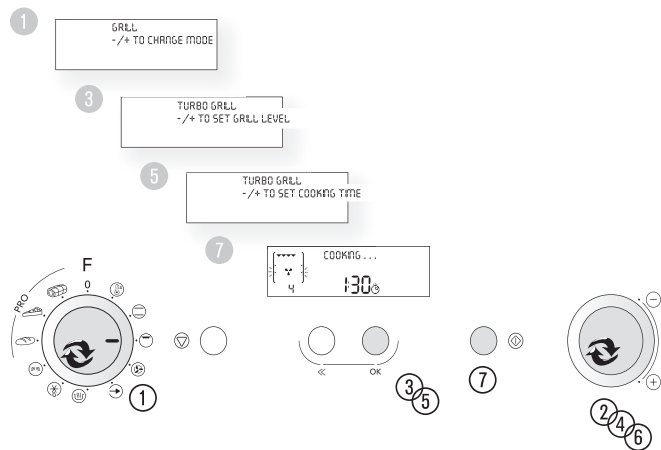
- ENSURE THAT THE UTENSILS used are heat resistant and ovenproof before use in this function.
- DO NOT USE PLASTIC utensils when grilling. They will melt. Items of wood or paper are not suitable either and should not be used.

GRILL COMBI POWER LEVEL	
POWER	SUGGESTED USE:
350 W	COOKING Gratins & Poultry.
160 W	COOKING chicken pieces & vegetables.
90 W	COOKING fish steaks.

GRILL COMBI SHELF LEVEL	
LEVEL	SUGGESTED USE:
3	FISH STEAKS
2	CHICKEN PIECES
1	ROASTS

Turbo grill

USE THIS FUNCTION TO cook food such as stuffed vegetables, chicken pieces.
DELAYED START can be used with this function.



1. TURN THE MULTIFUNCTION KNOB to the Grill position.
2. TURN THE ADJUST KNOB to change the mode to Turbo Grill.
3. PRESS THE OK BUTTON to confirm your selection. You will automatically be taken to the next setting.
4. TURN THE ADJUST KNOB to set the Grill level (1-5).
5. PRESS THE OK BUTTON to confirm your selection. You will automatically be taken to the next setting.
6. TURN THE ADJUST KNOB to set the cooking time.
7. PRESS THE START BUTTON.

NOTE: If time is not set, this function will run until you open the door or press the Stop button. If you don't interrupt this function it will automatically shut off after 4 hours.

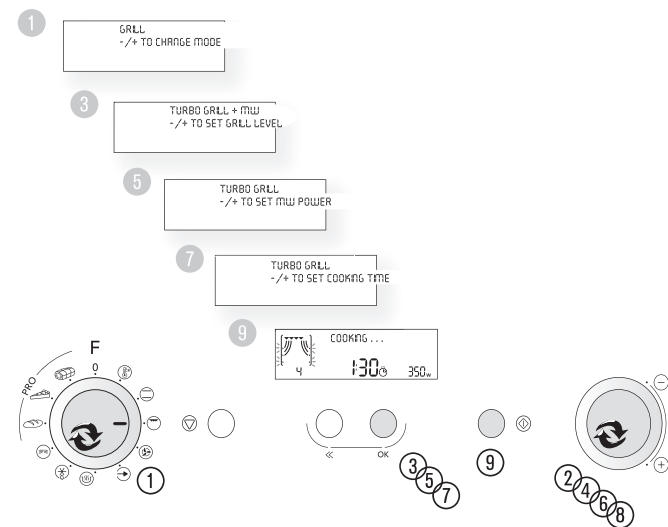


TURBO GRILL POWER LEVEL	
LEVEL	SUGGESTED USE:
4-5	COOKING fish steaks, thin slices of meat and poultry.
1-3	COLORING foods like gratin

TURBO GRILL SHELF LEVEL	
LEVEL	SUGGESTED USE:
3	FISH STEAKS, MEAT
2	CHICKEN PIECES
1	GRATINS

Turbo grill combi

USE THIS FUNCTION TO cook such food as Gratin's, Lasagne, Poultry and Baked potatoes.



1. TURN THE MULTIFUNCTION KNOB to the Grill position.
2. TURN THE ADJUST KNOB to the Turbo Grill + MW mode.
3. PRESS THE OK BUTTON to confirm your selection. You will automatically be taken to the next setting.
4. TURN THE ADJUST KNOB to set the Grill level (1-5).
5. PRESS THE OK BUTTON to confirm your selection. You will automatically be taken to the next setting.
6. TURN THE ADJUST KNOB to set the microwave power level.
7. PRESS THE OK BUTTON to confirm your selection. You will automatically be taken to the next setting.
8. TURN THE ADJUST KNOB to set the cooking time.
9. PRESS THE START BUTTON.

THE MAX. POSSIBLE microwave power level when using the Turbo Grill Combi is limited to a factory-preset level.

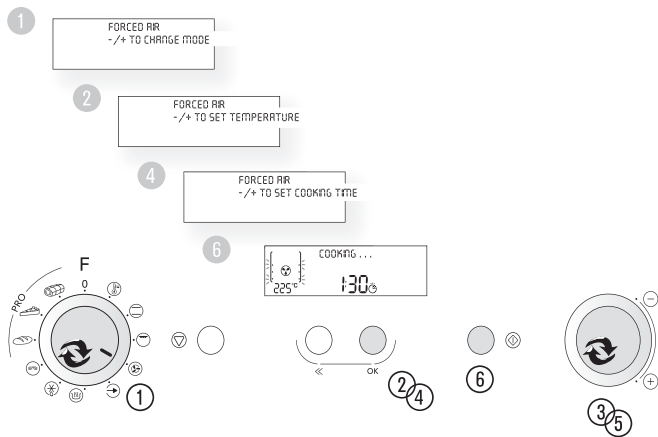


TURBOGRILL COMBI POWER LEVEL	
POWER	SUGGESTED USE:
350 W	COOKING Vegetables, Gratins, Poultry & Lasagne
160 W	COOKING roast & whole baked fish
90 W	GRATINATING fruit, fish steaks

TURBO GRILL COMBI SHELF LEVEL	
LEVEL	SUGGESTED USE:
3	FISH STEAKS, FRUIT
2	CHICKEN PIECES, BAKED FISH
1	ROASTS

Forced air

USE THIS FUNCTION when baking, cooking rolls, cakes, poultry and roast meats or baking on two levels.
DELAYED START can be used with this function.



1. **TURN THE MULTIFUNCTION KNOB** to the Forced Air position.
2. **PRESS THE OK BUTTON** to confirm your selection. You will automatically be taken to the next setting.
3. **TURN THE ADJUST KNOB** to set the temperature.
4. **PRESS THE OK BUTTON** to confirm your selection. You will automatically be taken to the next setting.
5. **TURN THE ADJUST KNOB** to set the cooking time.
6. **PRESS THE START BUTTON.**



USE THE WIRE SHELF to put the food on to allow the air to circulate properly around the food.

USE THE BAKING PLATE when baking small items like rolls.

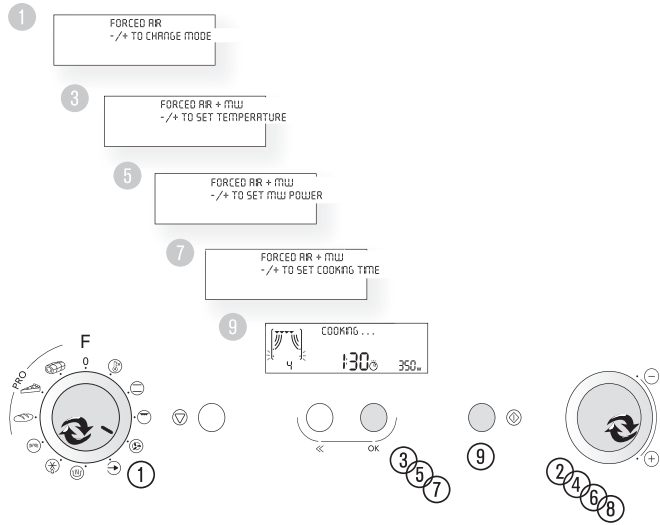
ONCE THE HEATING PROCESS has been started the cooking time can easily be adjusted by turning the adjust knob. Use the back button to return to where you can change end temperature.

NOTE: If the time is not set, this function will run until you open the door or press the Stop button. If you don't interrupt this function it will automatically shut off after 4 hours.

FORCED AIR SHELF LEVEL	
LEVEL	SUGGESTED USE:
3	USED WHEN BAKING ON TWO LEVELS
2	CHICKEN PIECES
1	ROASTS

Forced air combi

USE THIS FUNCTION TO cook roast meats, poultry, jacket potatoes, frozen convenience foods, roasts and fish.

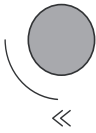


- 1. TURN THE MULTIFUNCTION KNOB to the Forced Air position.
- 2. TURN THE ADJUST KNOB to the Forced Air + MW mode.
- 3. PRESS THE OK BUTTON to confirm your selection. You will automatically be taken to the next setting.
- 4. TURN THE ADJUST KNOB to set the temperature.
- 5. PRESS THE OK BUTTON to confirm your selection. You will automatically be taken to the next setting.
- 6. TURN THE ADJUST KNOB to set the power level.
- 7. PRESS THE OK BUTTON to confirm your selection. You will automatically be taken to the next setting.
- 8. TURN THE ADJUST KNOB to set the cooking time.
- 9. PRESS THE START BUTTON.



USE THE WIRE SHELF to put the food on to allow the air to circulate properly around the food. ONCE THE HEATING PROCESS has been started the cooking time can easily be adjusted by turning the adjust knob. Use the back button to return to where you can change power level or end temperature.

THE MAX. POSSIBLE microwave power level when using the Forced air is limited to a factory-preset level.

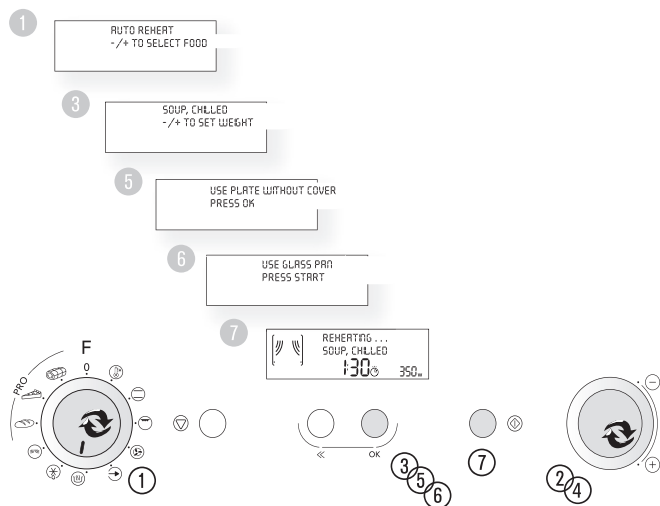


FORCED AIR COMBI POWER LEVEL	
POWER	SUGGESTED USE:
350 W	COOKING Poultry, Fish & Gratins
160 W	COOKING Roasts
90 W	BAKING Bread & Cakes

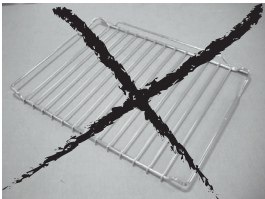
FORCED AIR COMBI SHELF LEVEL	
LEVEL	SUGGESTED USE:
2	FISH, GRATINS
1	CAKES, BREAD

Auto reheat

USE THIS FUNCTION when reheating ready-made food either frozen, chilled or room temperature.
PLACE THE FOOD onto a microwave-safe heat proof dinner plate or dish.



1. **TURN THE MULTIFUNCTION KNOB** to the Auto Reheat position.
2. **TURN THE ADJUST KNOB** to select food class.
3. **PRESS THE OK BUTTON** to confirm your selection. You will automatically be taken to the next setting.
4. **TURN THE ADJUST KNOB** to set the amount / weight.
5. **PRESS THE OK BUTTON** to confirm your selection. The oven presents you with the recommended vessel to use.
6. **PRESS THE OK BUTTON.** The oven suggests the correct accessory to be used.
7. **PRESS THE START BUTTON.**



SOME FOOD TYPES REQUIRE the food to be stirred during cooking.
In these cases the oven will stop and prompt you to perform the action needed.

IF THE DOOR ISN'T OPENED AT THIS TIME (WITHIN 2 MINUTES) THE OVEN WILL:	
STIR	Continue the cooking process. End result may not be optimal in this case.
<ul style="list-style-type: none">• Open the door.• Stir the food.• Close the door and restart by pressing the Start button.	

Auto reheat

WHEN YOU ARE SAVING a meal in the refrigerator or "plating" a meal for reheating, arrange the thicker, denser food to the outside of the plate and the thinner or less dense food in the middle.





PLACE THIN SLICES of meat on top of each other or interlace them.
THICKER SLICES such as meat loaf and sausages should be placed close to each other.

1-2 MINUTES STANDING TIME ALWAYS IMPROVES the result, especially for frozen food.

ALWAYS COVER THE FOOD when using this function except when reheating chilled soups in which case a cover is not needed!

IF THE FOOD IS PACKAGED in such way that it already have a cover, the package should be cut or scored 2-3 times to allow excess pressure to escape during.

PLASTIC FOIL should be scored or pricked with a fork, to relieve the pressure and to prevent bursting, as steam builds-up during cooking.

RECOMMENDED WEIGHTS		
	DINNER PLATE , chilled (250g - 500g)	PREPARE FOOD IN LINE WITH RECOMMENDATIONS ABOVE. HEAT UNDER COVER.
	DINNER PLATE , frozen (250g - 500g)	FOLLOW THE DIRECTIONS ON PACKAGE, IE. VENTILATION, PRICKING AND SO ON.
	SOUP , chilled (1 - 4 Servings)	REHEAT UNCOVERED IN SEPARATE BOWLS OR IN A LARGE ONE.
	BEVERAGE (1 - 4 Servings)	HEAT UNCOVERED AND USE A METAL SPOON IN A MUG OR CUP.
FOR FOOD NOT LISTED IN THIS TABLE and if the weight is lesser or greater than recommended weight, you should follow the procedure for "Cook and reheat with microwaves"		

ALWAYS PLACE THE FOOD on the Glass Drip Tray on shelf level 1.



Manual defrost

FOLLOW THE PROCEDURE for “Cook & Reheat with microwaves” and choose power level 160 W when defrosting manually.

CHECK AND INSPECT THE FOOD REGULARLY. Experience will give you the times needed for various amounts.

FROZEN FOOD IN PLASTIC BAGS, plastic films or cardboard packages can be placed directly in the oven as long as the package has no metal parts (e.g. metal twist ties).

THE SHAPE OF THE PACKAGE alters the defrosting time. Shallow packets defrost more quickly than a deep block.

SEPARATE PIECES as they begin to defrost. Individual slices defrost more easily.

SHIELD AREAS OF FOOD with small pieces of aluminum foil if they start to become warm (e.g. chicken legs and wing tips).

TURN LARGE JOINTS halfway through the defrosting process.

BOILED FOOD, STEWS AND MEAT SAUCES defrost better if stirred during defrosting time.

WHEN DEFROSTING it is better to underthaw the food slightly and allow the process to finish during standing time.

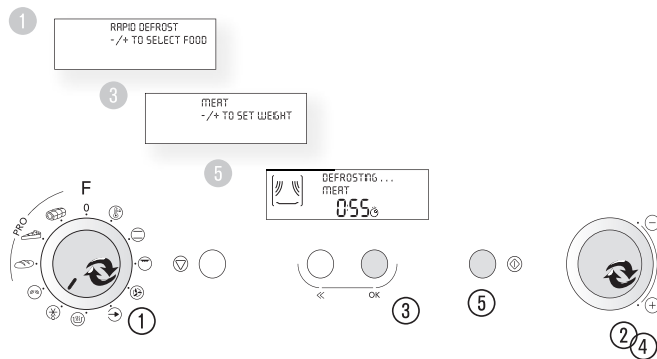
STANDING TIME AFTER DEFROSTING ALWAYS IMPROVES the result since the temperature will then be evenly distributed throughout the food.

ALWAYS PLACE THE FOOD on the Glass Drip Tray on shelf level 1.



Rapid defrost

USE THIS FUNCTION for defrosting Meat, Poultry, Fish, Vegetables and Bread. Rapid Defrost should only be used if the net weight is between 100 g- 3.0 kg.



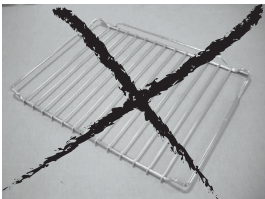
1. **TURN THE MULTIFUNCTION KNOB** to the Rapid Defrost position.
2. **TURN THE ADJUST KNOB** to select the type of food you want to defrost.
3. **PRESS THE OK BUTTON** to confirm your selection. You will automatically be taken to the next setting.
4. **TURN THE ADJUST KNOB** to set the weight of the food.
5. **PRESS THE START BUTTON.**

MIDWAY THROUGH THE DEFROSTING PROCESS the oven stops and prompts you to **TURN FOOD**.

- Open the door.
- Turn the food.
- Close the door and restart by pressing the Start button.

AT THE END OF THE DEFROSTING PROCESS the oven automatically switches to manual defrost mode and waits for you to set a time for further defrosting. If no further defrosting is required at this time, press the Stop button, open the door and remove the defrosted food.

ALWAYS PLACE THE FOOD on the Glass Drip Tray on shelf level 1.



Rapid defrost






THIS FUNCTION NEEDS TO KNOW the net weight of the food. The oven will then automatically calculate the needed time to finish the procedure.

IF THE WEIGHT IS LESSER OR GREATER THAN RECOMMENDED WEIGHT: Follow the procedure for “Cook & Reheat with microwaves” and choose 160 W when defrosting.

FROZEN FOODS:

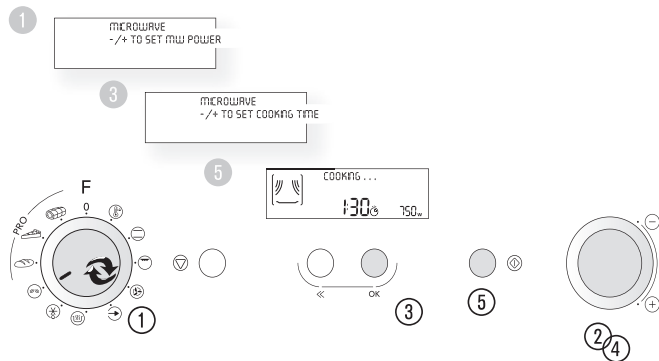
IF THE FOOD IS WARMER than deep-freeze temperature (-18°C), choose a lower weight of the food.

IF THE FOOD IS COLDER than deep-freeze temperature (-18°C), choose higher weight of the food.

RECOMMENDED WEIGHTS		
	MEAT (100g - 2Kg)	Minced meat, cutlets, steaks or roasts.
	POULTRY (100g - 3Kg)	Chicken whole, pieces or fillets.
	FISH (100g - 2Kg)	Whole, steaks or fillets.
	VEGETABLES (100g - 2Kg)	Mixed vegetables, peas, broccoli etc.
	BREAD (100g - 2Kg)	Loaf, buns or rolls.
FOR FOOD NOT LISTED IN THIS TABLE and if the weight is lesser or greater than recommended weight, you should follow the procedure for “Cook and reheat with microwaves” and choose 160 W when defrosting.		

Cook & reheat with microwaves

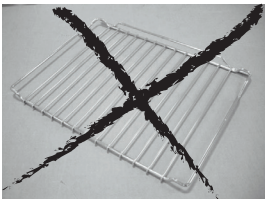
USE THIS FUNCTION for normal cooking and reheating, such as vegetables, fish, potatoes and meat.



1. **TURN THE MULTIFUNCTION KNOB** to the microwave position.
2. **TURN THE ADJUST KNOB** to select power level.
3. **PRESS THE OK BUTTON** to confirm your selection. You will automatically be taken to the next setting.
4. **TURN THE ADJUST KNOB** to set the cooking time.
5. **PRESS THE START BUTTON.**



ONCE THE COOKING PROCESS HAS BEEN STARTED: The time can easily be increased in 30-second steps by pressing the Start button. Each press increases the time by 30 seconds. You can also alter the time by turning the adjust knob to increase or decrease the time.



BY PRESSING THE << BUTTON you can switch between cooking time and power level. Both can be altered during cooking by turning the adjust knob after selection.

ALWAYS USE THE GLASS DRIP TRAY on shelf level I when cooking with microwaves only.

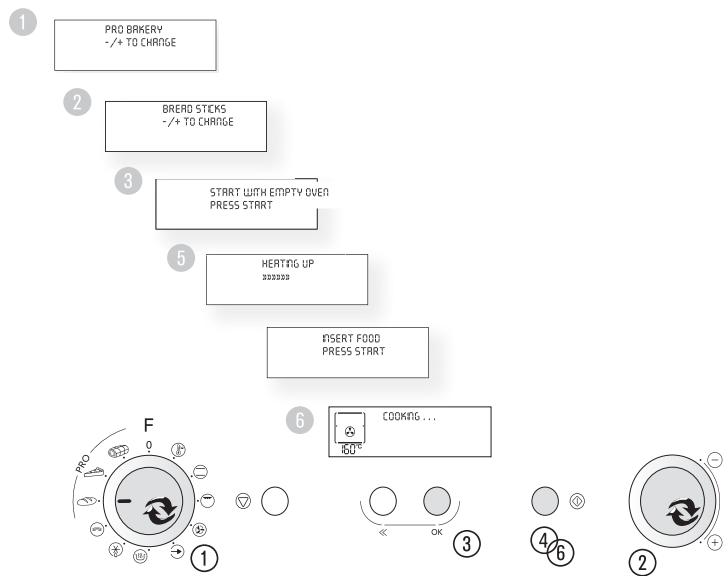


Power level

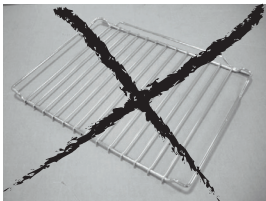
MICROWAVES ONLY	
POWER	SUGGESTED USE:
850 W	REHEATING OF BEVERAGES , water, clear soups, coffee, tea or other food with a high water content. If the food contains egg or cream choose a lower power.
750 W	COOKING OF VEGETABLES , poultry etc.
650 W	COOKING OF fish.
500 W	MORE CAREFUL COOKING e.g. high protein sauces, cheese and egg dishes and to finish cooking casseroles.
350 W	SIMMERING STEWS , melting butter.
160 W	DEFROSTING . Softening butter, cheeses.
90 W	SOFTENING Ice cream.







Pro bakery

USE THIS FUNCTION when baking bread and Pizzas.



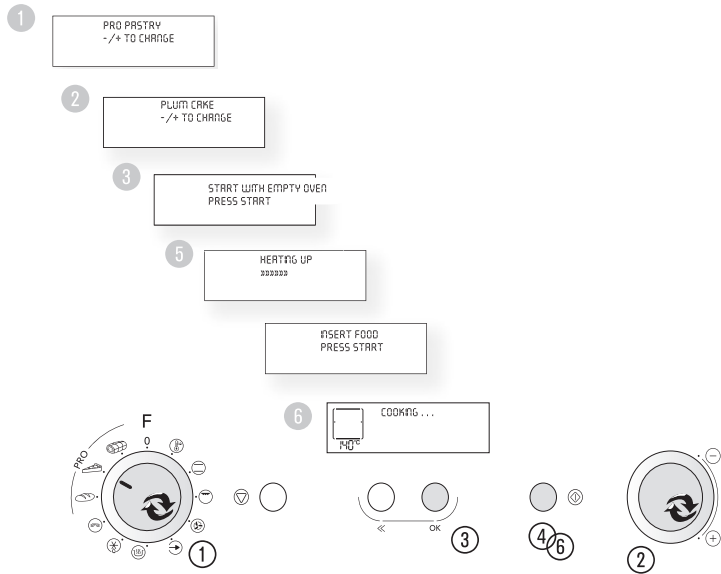
- 1. **TURN THE MULTIFUNCTION KNOB** to the Pro Bakery position.
- 2. **TURN THE ADJUST KNOB** to select food type class.
- 3. **PRESS THE OK BUTTON** to confirm your selection.
- 4. **PRESS THE START BUTTON.**
- 5. **PREHEAT** the oven cavity. When the preheating is complete insert the food before continuing cook.
- 6. **INSERT FOOD AND PRESS THE START BUTTON.**



FOOD CLASS		UTENSILS	SHELF LEVEL	OVEN °C	TIME	ADD TOPPING
	BREAD	BAKING PLATE	LEVEL 2	170°C	35 MINS	
	MALT BREAD	BAKING PLATE	LEVEL 2	190°C	30 MINS	
	PAN PIZZA	BAKING PLATE	LEVEL 2	175°C	15 + 20 MINS	AFTER 15 MINS
	THIN PIZZA	BAKING PLATE	LEVEL 2	230°C	10 - 15 MINS	
	FOCACCIA	BAKING PLATE	LEVEL 2	185°C	35 - 40 MINS	
	BREAD STICKS	BAKING PLATE	LEVEL 2	160°C	20 - 30 MINS	

Pro pastry

USE THIS FUNCTION when baking pastry.



1. **TURN THE MULTIFUNCTION KNOB** to the Pro Pastry position.
2. **TURN THE ADJUST KNOB** to select food type class.
3. **PRESS THE OK BUTTON** to confirm your selection.
4. **PRESS THE START BUTTON.**
5. **THE OVEN NOW PREHEAT** the oven cavity. When preheating is complete insert the food before continuing to cook.
6. **INSERT FOOD AND PRESS THE START BUTTON.**

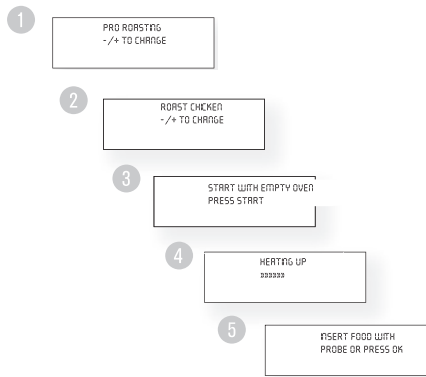


FOOD CLASS		UTENSILS	SHELF LEVEL	OVEN °C	TIME
	CHOUX PASTRY	BAKING PLATE	LEVEL 2	160°C	30 - 40 MINS
	CROISSANTS	BAKING PLATE	LEVEL 2	140°C	20 - 30 MINS
	SPONGE CAKE	MOULD & WIRE RACK	LEVEL 1	150°C	30 - 40 MINS
	PLUMCAKE	TIN & WIRE RACK	LEVEL 1	150°C	75 - 85 MINS
	SHORT PASTRY	TIN & WIRE RACK	LEVEL 1	160°C	25 - 35 MINS

Pro roasting

USE THIS FUNCTION when preparing roasts.

THIS FUNCTION IS PRIMARELY DESIGNED to be used with meat probe but can also be run as a traditional oven without the probe.



- 1. TURN THE MULTIFUNCTION KNOB to the Pro Roasting position.
- 2. TURN THE ADJUST KNOB to select food class.
- 3. PRESS THE OK BUTTON to confirm your selection.
- 4. PRESS THE START BUTTON.
- 5. PREHEAT the oven cavity. When the preheating is complete the oven will ask if you want to use the probe or not.



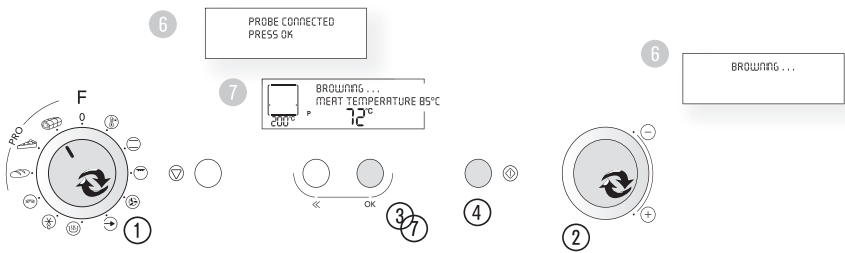
IF PROBE IS USED:

- 6. OPEN THE DOOR, insert food (with probe correctly inserted) and connect the probe into the jackplug.
- 7. PRESS THE OK BUTTON the oven automatically starts browning.



IF NO PROBE IS USED:








- 6. OPEN THE DOOR, insert food.
- 7. PRESS THE OK BUTTON the oven automatically starts browning.



THIS FUNCTION REQUIRES the adding of water during cooking. 12 or 20 minutes into the cooking the oven will beep to prompt you to add the water. After the beep the display will say **ROASTING** and the oven continues to operate. The water can be added later but the result will not be as good.

WHEN THE COOKING HAS FINISHED you may continue (if needed) by simply turning the Adjust knob to add additional cooking time.

Pro roasting

	FOOD CLASS	UTENSILS	SHELF LEVEL	OVEN °C	PROBE °C	TIME	ADD WATER
	ROAST PORK / VEAL	ROASTING PAN ON WIRE RACK	LEVEL I	190°C	68°C	50-80 MIN	AFTER 20 MINS
	ROAST BEEF (rare)	WIRE RACK ON GLASS DRIP PAN	LEVEL I	200°C	48°C	35 MIN	AFTER 12 MINS
	ROAST BEEF (medium)	WIRE RACK ON GLASS DRIP PAN	LEVEL I	200°C	54°C	55 MIN	AFTER 12 MINS
	ROAST CHICKEN	ROASTING PAN ON WIRE RACK	LEVEL I	200°C	85°C	60-80 MIN	AFTER 20 MINS
	LEG OF LAMB (medium)	ROASTING PAN ON WIRE RACK	LEVEL I	190°C	70°C	70 MIN	AFTER 20 MINS
	LEG OF LAMB (well done)	ROASTING PAN ON WIRE RACK	LEVEL I	190°C	75°C	90 MIN	AFTER 20 MINS
	MANUAL	OVEN PROOF	LEVEL I OR 2	50-250°C	45-90°C	0-4 HOURS	

Probe placement

CHICKEN

WHEN THE PROBE is used to roast chicken, the tip should be positioned in the fl eshiest part of the chicken, i.e. on the inside of the thigh just behind the leg. It must not touch any bones.

LAMB

WHEN COOKING A LAMB JOINT/LEG OF LAMB, insert the tip of the probe into the thickest part so that it does not touch the bone.

PORK

WHEN COOKING PORK, e.g. pork shoulder, gammon, silverside, etc, the probe should be inserted into the 'end' of the joint rather than through the layer of fat on the surface. Avoid placing the tip of the probe in fatty areas of the pork.

FISH

THE PROBE CAN BE USED WHEN COOKING WHOLE FISH, large fish such as pike or salmon. Position the tip of the probe in the thickest part, not too close to the backbone.

Maintenance & cleaning

CLEANING IS THE ONLY MAINTENANCE normally required.

FAILURE TO MAINTAIN THE OVEN in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

- **DO NOT USE METAL SCOURING PADS, ABRASIVE CLEANSERS**, steelwool pads, gritty washcloths, etc. which can damage the control panel, and the interior and exterior oven surfaces. Use a sponge with a mild detergent or a paper towel with spray glass cleaner. Apply spray glass cleaner to a paper towel. **DO NOT SPRAY** directly on the oven.

AT REGULAR INTERVALS, especially if spill overs have occurred, wipe the base of the oven clean.

USE A MILD DETERGENT, water and a soft cloth to clean the interior surfaces, front and rear of the door and the door opening.

- **DO NOT ALLOW GREASE** or food particles to build up around the door.

FOR STUBBORN STAINS, boil a cup of water in the oven for 2 or 3 minutes. Steam will soften the marks.

- **DO NOT USE STEAM CLEANING APPLIANCES** when cleaning your appliance.

ADDING SOME LEMON JUICE to a cup of water, placing this on Glass drip tray and boiling for a few minutes can eliminate odors inside the oven.

THE GRILL ELEMENT does not need cleaning since the intense heat will burn off any splashes, but the ceiling above it may need regular cleaning. This should be done with warm water, detergent and a sponge.

- Twist and remove the ceramic hook.
- Fold down the front end of the grill element to access the ceiling for cleaning.

DISHWASHER SAFE:

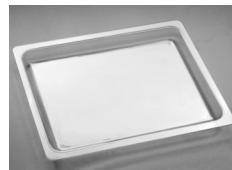
WIRE SHELF



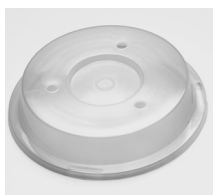
BAKING PLATE



GLASS DRIP TRAY



COVER



CAREFUL CLEANING:

THE PROBE should be cleaned with a mild detergent and water.



- **NEVER IMMERSE** the probe in water when cleaning. Simply wipe clean with a clean, damp cloth or kitchen roll after use.
- **DO NOT USE STEEL-WOOL PADS.** This will scratch the surface.

Trouble shooting guide

IF THE OVEN DOES NOT WORK, do not call the Customer Care Centre until you have made the following checks:

- The Plug is properly inserted in the wall socket.
- The Door is properly closed.
- Check your Fuses and ensure that there is power available.
- Check that the oven has ample ventilation.
- Wait for 10 minutes, then try to operate the oven once more.
- Open and then close the door before you try again.

THIS IS TO AVOID unnecessary calls for which you will be charged.

When calling for Service, please give the serial number and type number of the oven (see Service label). Consult your warranty booklet for further advice.



IF THE MAINS CORD NEEDS REPLACING it should be replaced with a genuine KitchenAid spare part, which is available through the Customer Care Centre. The mains cord should only be replaced by a trained service technician.




SERVICE ONLY TO BE CARRIED OUT BY A TRAINED SERVICE TECHNICIAN. *It is hazardous for anyone other than a trained person to carry out any service or repair operation, which involves the removal of any cover, which gives protection against exposure to microwave energy.*

DO NOT REMOVE ANY COVER.

Safeguarding the environment

Disposing of packaging

- The packing material can be 100% recycled as confirmed by the recycling symbol .
- The various pieces of packaging should not be disposed off into the environment but disposed of in compliance with local authority standards.




Disposal of old appliances

- The appliances are made with recyclable or re-usable material. Disposal must be carried out in accordance with local environmental regulations for waste disposal. Cut the power cable to make them unusable before disposing of them.

Product

- This appliance is marked according to the European Directive 2002/96/EC, Waste Electrical and Electronic Equipment (WEEE).
- By ensuring that this product is disposed of correctly, you will help prevent potentially negative consequences for the environment and human health.



- The symbol  on the product or on the documents accompanying the product indicates that this appliance should not be treated as household waste. Instead, it should be handed over to the applicable collection point for the recycling of electrical and electronic equipment.

Disposal must be carried out in accordance with local environmental regulations for waste disposal. For more detailed information on treatment, recovery and recycling of this product, contact your local authority, the household waste disposal service or the shop where you purchased the product.

After sales service

Before contacting the Customer Care Centre:

- 1. Try to solve the problem yourself based on the descriptions given in the “Troubleshooting guide”.
- 2. Turn the appliance off and restart it to see if the fault persists.

If after carrying out the above checks, the fault persists, contact your Customer Care Centre on 00800-3810-4026.

Please give:

- a short description of the fault;
- the exact model of the oven;
- the service number (this is the number found after the word Service on the rating plate), located on the internal edge on the right hand side of the oven opening (visible when the oven door is open). The service number can also be found in the warranty booklet;
- your full address;
- your telephone number.

If repair work has to be carried out, contact an **authorised after sales service** (use of original spare parts and proper repair is guaranteed).

Failure to comply with these instructions could compromise the safety and quality of your product.

SERVICE 0000 000 00000



DECLARATION OF CONFORMITY

- This oven was designed to come into contact with food stuffs and complies with EEC (CE) Regulation n. 1935/2004.
- It was exclusively designed for use as a cooking appliance. Any other use of the appliances (e.g. heating rooms) is considered improper and subsequently dangerous.
- It was designed, produced and launched onto the market in compliance with:
 - safety objectives of the “Low Voltage” Directive 2006/95/CE (which replaces 73/23/CEE and subsequent amendments).
 - the safety requirements in the “EMC” Directive 89/336/EEC.
 - the requirements of Directive 93/68/EEC.

IN ACCORDANCE WITH IEC 60705.

THE INTERNATIONAL ELECTROTECHNICAL COMMISSION has developed a standard for comparative testing of heating performance of different appliances. We recommend the following for this oven:

Test	Amount	Approx. time	Power level	Container
Custard	1000 g	11 mins	750 W	Pyrex 3.227
Sponge cake	475 g	6 mins	750 W	Pyrex 3.827
Meat loaf	900 g	16 mins	750 W	Pyrex 3.838
Potato gratin	1100 g	25-28 mins	Forced air 200 °C + 350 W	Pyrex 3.827
Cake	700 g	25 mins	Conventional 200 °C + 90 W	Pyrex 3.827
Chicken	1000 g	30-32 mins	Forced air 220 °C + 350 W	Pyrex 3.827
Defrost meat	500 g	10 1/2 mins	Rapid defrost	Glass Drip Tray

